

dinner 5:00pm to 9:00pm

- “Sushi” AURA Style** 15
wild Pacific salmon lox, avocado marble, edamame bean, toasted sesame
recommended wine pairing Champagne or Gamay Noir
- Sun Wing Farms Tomato Salad** 14
Island buffalo Mozzarella, basil, speck,
Babe’s Honey balsamic vinegar, first pressed olive oil
recommended wine pairing Pinot Gris
- Queen Charlotte Halibut** 26
pan seared, heirloom tomato saffron broth, spot prawn, mussels, clams
recommended wine pairing Pinot Blanc
- Wild Pacific Salmon** 25
sake poached, tempura maki roll, baby Sun Wing bok choy,
king oyster mushroom, carrot ginger puree
recommended wine pairing Pinot Noir
- Sour Cherry Glazed Duck Breast** 28
cauliflower ricotta gnocchi, white asparagus, patty pan squash,
cherry brandy reduction
recommended wine pairing Pinot Noir
- Zucchini and Cannellini Bean Ravioli** 25
tomato braised endive, sweet pea pesto, seared saganaki cheese
recommended wine pairing Dry Riesling
- AAA Alberta New York Steak** 30
wild BC mushrooms, double smoked bacon and baby potato ragout
recommended wine pairing Cabernet Sauvignon, Malbec or Petit Verdot
- Surf and Turf** 31
red wine braised beef short rib, Island scallops, morel mushroom,
leek, carrot, and corn puree with potato fondant
recommended wine pairing Malbec, Rose or Amber Ale